

Miele

Operating and Installation instructions



Pyrolytic ovens H 4541, H 4641




To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.



M.-Nr. 07 088 250

Contents

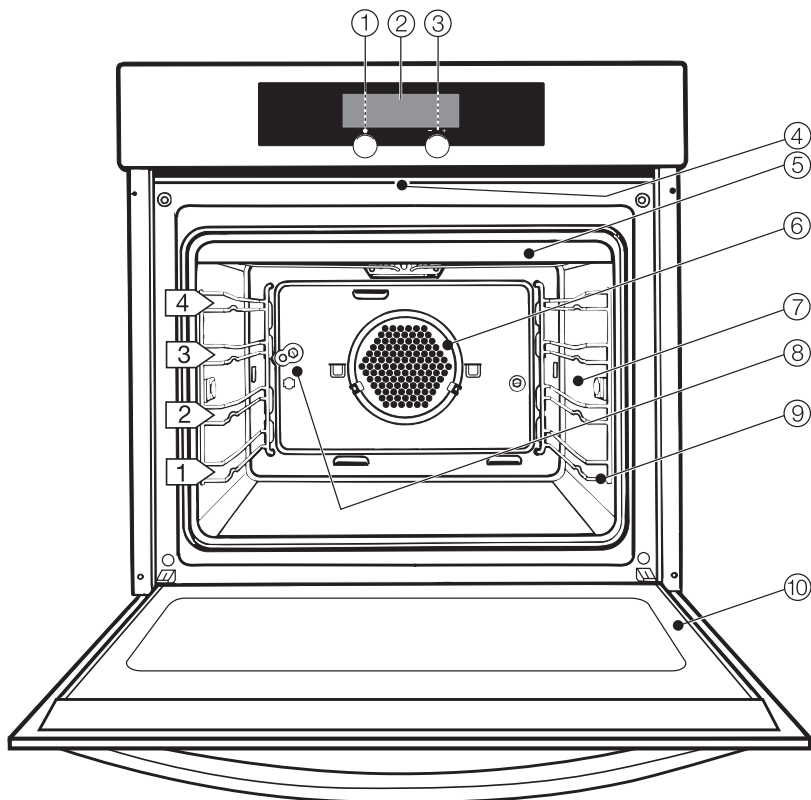
Description of the appliance	5
Features	6
Accessories	7
Baking tray, grill pan and rack	8
Roasting filter	8
Roast probe	8
Slide opener	8
Rotisserie	9
Anti-splash tray	9
Handle	9
Automatic programmes, baking, roasting and grilling	9
Caring for the environment	10
Warning and Safety instructions	11
Before using for the first time	16
Calibration of the baking sensor	18
Cleaning and heating up for the first time	18
Oven controls	21
Operating sequence	22
Changing the time of day	24
Setting the minute minder	25
To cancel the time set for the minute minder:	25
Description of the systems	26
Using the oven	28
Selecting an oven function	28
Selecting a temperature.	30
Pre-set temperatures	31
Altering the temperature.	31
Using the oven.	32
Fan run-on.	32
Rapid heat-up	33
To switch "Rapid heat-up" off	33
Pre-heating the oven	34
Entering a cooking duration	35
Using the residual heat, Energy-save function.	36
To alter a set cooking time.	36
To delete a set time	36

Setting up User programmes	37
Changing settings	39
Language 	39
Clock	40
Lighting	40
Main menu	41
Catalyser	41
Cooling fan.	42
Pyrolytic cleaning.	42
Heating-up phase	43
Start	43
Temperatures	44
Display	44
Buzzer tones	45
Safety	45
To activate the system lock (SYSTEM LOCK ).	46
To activate the IN USE  lock	47
Solo Programme	48
Units.	49
Demo mode	49
Factory default	50
Cleaning and care	51
Appliance front and control panel	51
Accessories	53
Baking tray, grill pan, anti-splash tray (if fitted), racks and runners	53
Roast probe	53
Rotisserie	53
PerfectClean	54
Oven interior	56
Pyrolytic cleaning of the oven interior.	56
To remove the oven door	60
To dismantle the oven door.	61
To refit the door	63
To remove the runners	64
Problem solving guide.	65
After sales service	69
Extra accessories	70

Contents

Electrical connection UK, IRL, ZA	72
Electrical connection AUS, NZ	74
Installing the oven	75
Miele@home	76
Installing and logging onto Miele@home	76
Signing off Miele@home.	77

Description of the appliance



Control panel *

- ① ON/OFF switch
- ② Display
- ③ Multi-function selector with turn and press mechanism

Oven interior

- ④ Door lock for pyrolytic operation
- ⑤ Heating element for top heat and grilling with roof liner
- ⑥ Air inlet for fan
- ⑦ Connection socket for the roast probe
- ⑧ Grill motor
- ⑨ Side runners with 4 shelf levels
- ⑩ Oven door

* depending on model

Description of the appliance

Features

Electronic controls

In addition to operating the various cooking programmes to bake, roast and grill, the electronic controls also offer the following features:

- Clock display
- Minute minder
- Timer to automatically switch cooking programmes off, or on and off
- User programmes
- Automatic programmes
- Settings can be customised.

Safety features

You can activate a **system lock**, to prevent the appliance being used unintentionally. See "Changing settings - Safety" for details.

Safety switch-off is triggered automatically if the oven is operated for an unusually long period of time.

The period of time will depend on the particular oven function being used. The oven will switch off automatically and "Fault 55" will appear in the display. The oven can be used again immediately after switching it off and back on.

Cooling system

As soon as the oven is switched on a cooling fan is automatically engaged. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

Pyrolytic self-cleaning programme

The oven interior can be kept clean by using the PYROLYTIC cleaning programme.

This programme heats the oven interior up to 460 °C. Any residual soiling is broken down and reduced to ash by the high temperatures.

For safety reasons the door is locked at the beginning of the pyrolytic programme.

The pyrolytic programme duration will vary depending on the level of soiling.

For safety reasons the door will remain locked until the temperature in the oven cavity has dropped below 280 °C.

See "Cleaning and care" for more information.

Description of the appliance

PerfectClean treated surfaces

The following surfaces are all treated with PerfectClean enamelling.

- Runners
- Baking tray
- Grill pan
- Rack

PerfectClean enamelled surfaces have very good anti-stick properties and are much easier to keep clean than conventional enamel, if cleaned regularly.

See "Cleaning and care" for more information.

Baking sensor

This sensor controls

- the cooking duration in the Automatic programmes. It is indicated in the display.
- the cooling fan run-on time.

Door contact switch

There is a door contact switch in the right hand door hinge.

If the door is opened during operation, the door contact switch causes the oven heating, and the fan if a "Fan" setting is being used, to be switched off.

This helps reduce the amount of heat lost from the oven cavity, e.g. when basting a roast.

Catalyser

The catalyser is fitted into the oven's ventilation system.

It filters fat from the escaping vapours and thus reduces cooking smells.

Vented oven door

The oven door is made up of a total of four panels. There is an opening at the top and bottom of these.

During operation cool air is passed through the oven door to keep the outer panel cool and safe to touch.

If necessary the oven door can be dismantled for cleaning. See "Cleaning and Care".

Retractable controls

All the control knobs are retractable. Press them to release or retract them.

Energy efficiency rating according to EN 50304

These appliances are rated energy efficiency class **A** in accordance with EN 50304. Tests were carried out using Gentle bake.

Accessories

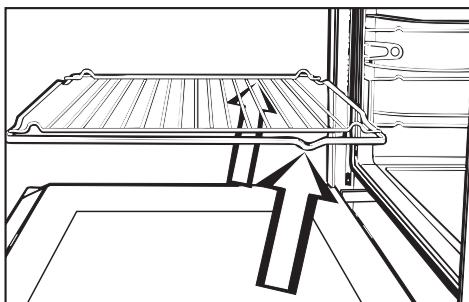
The following accessories are supplied with this oven.

These and other accessories are also available to order from the Miele Spare Parts Department, your Miele Dealer or via the Internet (depending on country). See "Extra accessories" further on in this booklet for more details.

Description of the appliance

Baking tray, grill pan and rack

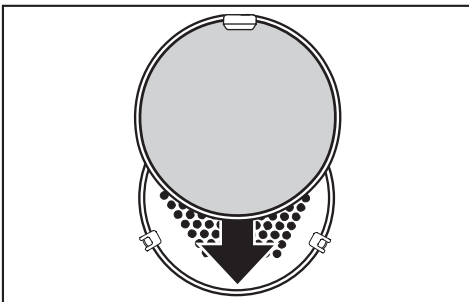
The baking tray, grill pan and rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.



When pushing the tray, pan and rack back in, always ensure that the safety notches are at the rear of the oven (see illustration).

The tray, pan and rack can then only be taken out of the oven by raising them upwards and then pulling them out.

Roasting filter

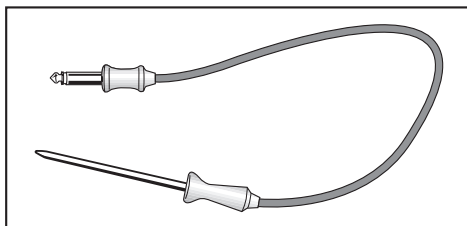


The roasting filter must be fitted in front of the fan when cooking anything fatty or where food is likely to splatter, e.g. when open roasting or grilling meat.

The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and the area behind the interior back panel cleaner.

Do not use the roasting filter when baking. This would increase the times needed for baking and give uneven browning results.

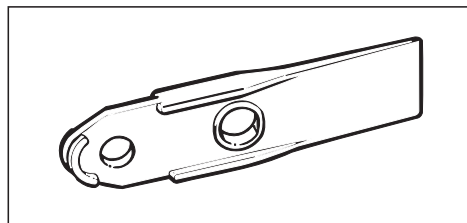
Roast probe



The roast probe enables the roasting process to be monitored simply and reliably.

Instructions on how to use the roast probe are given in the separate booklet supplied with this oven.

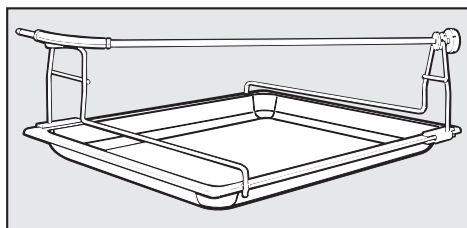
Slide opener



Use the slide opener for lifting off the halogen lamp cover.

Description of the appliance

Rotisserie

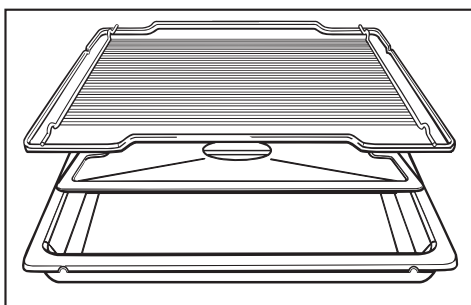


For grilling thicker items such as stuffed meat, poultry and kebabs. The grill motor turns the rotisserie to grill food evenly from all sides. Food does not need to be manually turned when using the rotisserie.

Instructions on how to assemble and use the rotisserie are given in the separate booklet supplied with this oven.

Anti-splash tray

(depending on model)

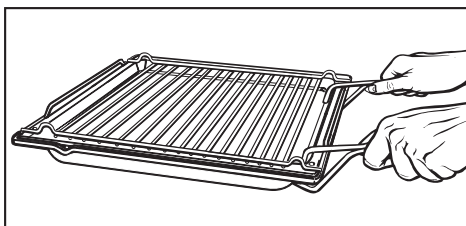
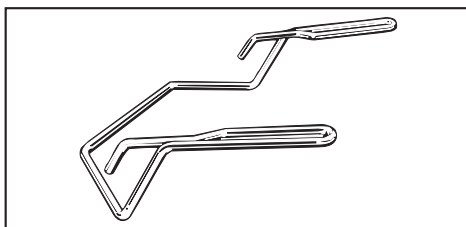


The anti-splash tray should be placed in the deep-sided grill pan when grilling or roasting.

The juices from the food being cooked collect under the anti-splash tray. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Handle

(depending on model)



The handle makes it easier to take the baking tray, grill pan and rack out of the oven, or to put them into it.

The two prongs at the top go inside the pan, rack or tray and the U-shaped supports underneath.

Automatic programmes, baking, roasting and grilling ...

Instructions on how to use these functions, together with charts and recipe suggestions are given in the separate booklet supplied with this oven.

Further recipes suggestions can be found in the cookbook supplied.

Caring for the environment

Disposal of the packing material

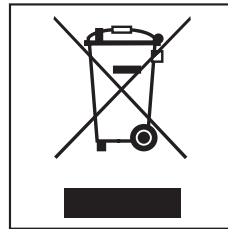
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person.

Warning and Safety instructions

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these operating instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct usage

■ This appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill.

Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

■ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

■ Children should be supervised to ensure that they do not play with the appliance.

Technical safety

■ Before connecting the appliance to the mains supply, make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a competent person if in doubt.

■ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt the household wiring system should be inspected by a qualified electrician.

The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

■ The appliance must be built in before operation to ensure that no electrical components are accessible.

■ Never open the casing of the appliance.

Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Warning and Safety instructions

Installation, maintenance and repair work may only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations.

Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

If the supply cord is damaged, it must be replaced by a Miele approved service technician in order to avoid a hazard.

During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. The appliance is only completely isolated from the electricity supply when:

- the mains fuse is withdrawn,
- or the screw-out fuse is removed (in countries where this is applicable),
- or it is switched off at the isolator.

Ensure that current is not supplied to the appliance until after maintenance or repair work has been carried out.

Do not connect the appliance to the mains electricity supply by an extension lead.

Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times.

Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Use

Caution, danger of burning.
High temperatures are produced by the oven.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. The external parts of the oven such as the door glass, handle vent and control panel can become quite hot.

Children should not be left alone or unattended in an area where an oven is in use. They should never be allowed to sit or stand on any part of the oven or play with it.

Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be seriously injured.

Warning and Safety instructions

■ Use oven gloves when placing food in the oven, turning or removing it.
When working with "Conventional" heating or when grilling, the element in the roof of the oven and the roof liner become very hot, and there is a danger of being burnt.

■ The oven door gets much hotter during pyrolytic operation than during normal use.
Make sure children cannot touch the oven whilst a pyrolytic programme is running. Danger of burning.

■ Remove all accessories as well as the runners and any extra accessories such as, for example, the baking carriage, or telescopic runners from the oven interior before starting the pyrolytic cleaning process. The high temperatures needed for pyrolysis will damage the accessories and cause irreparable damage to the baking carriage and runners.

■ Only use the Miele roast probe supplied with this appliance.
If a replacement is necessary it can be obtained from the Miele Spare Parts dept. or your Miele dealer.

■ When not in use do not leave the roast probe in the oven, especially when grilling.
High temperatures would damage it.

■ Do not use plastic containers. These melt at high temperatures and could damage the oven.

■ Do not heat up unopened tins or jars of food in the oven, as pressure can build up and they may explode. This could result in injury or damage.

■ Do not push pots and pans around on the oven floor as this could damage the surface.

■ Do not lean or sit on an open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges. The oven door can support a maximum load of 15 kg.

■ To prevent the risk of damage when closing the oven door, hold the handle firmly and do not let go of it until it is shut. Make sure that nothing gets trapped between the door and the oven.

■ Cover any food which is left in the oven to be kept hot. This avoids the food drying out. It also prevents steam condensing and possibly leading to moisture damage in the oven.

Warning and Safety instructions

■ If you wish to leave food in the oven after cooking, e.g. to take advantage of the residual heat, do not turn the oven off. Simply select the lowest temperature and leave the function at the position set. Do not switch the appliance off until the food has been removed. Otherwise, moisture in the oven could lead to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop. Condensation can:

- damage the housing unit / worktop.
- lead to moisture damage in the oven.

It could also result in deposits remaining in the catalyser, causing an unpleasant smell to arise the next time the appliance is switched on.

■ Bake larger deep-frozen items such as pizzas on baking paper on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use. Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan.

■ Never add water to food on a hot baking tray or grill pan or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

■ Never line the floor of the oven with aluminium foil when using Conventional top and bottom heat, Bottom heat or Intensive bake. Do not place a dish, tin, baking tray or grill pan on the floor of the oven.

If using a grill pan or baking tray made by a different manufacturer make sure that there is a gap of at least 6 cm between the bottom of the pan and the floor of the oven.

If these instructions are not observed the bottom heat will be blocked. This can cause permanent damage to the floor of the oven.

■ Protective aluminium foil panels are available in retail outlets which are supposed to protect the oven cavity from soiling and reduce the need for cleaning. If used, cooking and baking times will increase considerably. They can also cause damage to the appliance (e.g. by blocking the heat).

General notes

■ Never leave the appliance unattended when cooking with oils and fats as these are a fire hazard if allowed to overheat.

■ Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven or hob could catch fire.

Warning and Safety instructions

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking at temperatures over 70°C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.

It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food during cooking.

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot get trapped in a hot oven door, which could melt the cable insulation. Danger of electric shock.

Never use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit.

If using alcohol in your recipes high temperatures can cause the alcohol to vaporise, and under adverse circumstances the alcohol can catch light on the hot heating elements. Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

Disposal of your old appliance

Before throwing an old appliance away it must first be made unusable. Switch off and disconnect it from the power supply. This should be done by a competent person. If connected to an isolator switch, disconnection should be carried out by an electrician to avoid the risk of accidents.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Before using for the first time

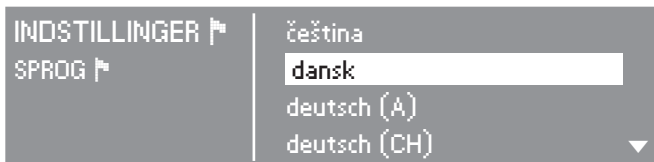
The oven is supplied with the controls pushed in. They have to be released before the oven can be used.

When the oven is first connected to the mains supply it will switch on automatically and a welcome message will appear in the display.



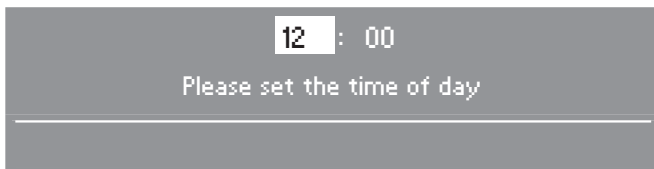
The display will then change to show the language settings menu.

A tick ✓ will appear next to the currently selected language.



- Turn the function selector clockwise until the language you want is highlighted in the display.
- Press the selector gently to confirm your choice.

After selecting the language you will be prompted to set the clock. If this prompt does not appear, proceed as described in "Changing the time of day".



When the oven is first switched on the clock will show 12:00 until you have set the correct time.

The factory default setting for the clock is 24 h.

Before using for the first time

- Turn the multi-function selector until the required hour shows in the display. Then press it gently to confirm your choice.

After setting the hour, the minutes will be highlighted.

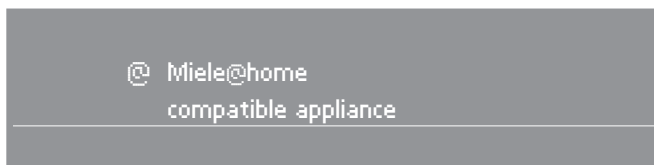
- Turn the multi-function selector until the required minutes show in the display. Then press it gently to confirm your selection.

You will then be prompted whether to have the time showing in the display or not. If this prompt does not appear, proceed as described in "Changing settings - Display".

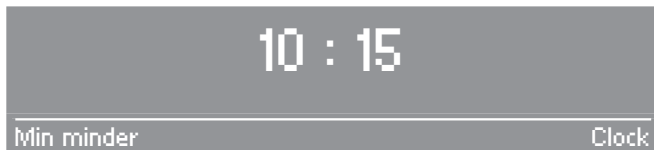


If you select "off" the display will go dark in 60 seconds. The time of day continues to run unseen in the background. It will reappear for 60 seconds if you press the ON/OFF switch or the multi-function selector lightly. If you select "on" it will remain in the display all the time.

Because this oven is pre-equipped for the Miele@home system the following message will appear briefly in the display:




The current time of day will then reappear in the display.



Before using for the first time

Calibration of the baking sensor



Sensor calibrating.
Please wait.

If this message appears in the display, the built-in baking sensor is calibrating itself.

The whole procedure takes approx. 5 minutes.

During this time the sensor electronically measures conditions in the oven. This enables the sensor to be set to the appliance's specific conditions.

This measurement is repeated at regular intervals to enable the sensor to continually monitor conditions in the oven.

Cleaning and heating up for the first time

Before use, please remove

- any stickers from the floor of the oven, baking trays, grill pan etc.
- the protective cork discs from the sides of the oven.
- any protective foil from the oven front.

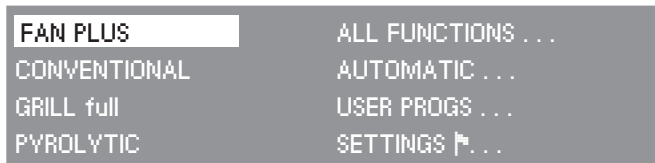
See "Cleaning and care" for more information.

Before using the oven for the first time

- Take **all accessories** out of the oven and wash them.
- then **heat the oven up once with nothing in it**. New ovens have a slight smell on first use and this will dissipate the smells before you use it to cook any food.

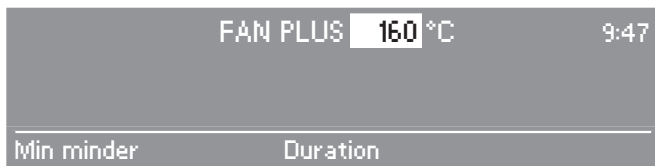
Before using for the first time

- Before heating it up it is a good idea to wipe the oven out with a damp cloth first. This way any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking will be removed.
- Press and release the ON/OFF switch and the multi-function selector.
- Then switch the oven on by pressing the ON/OFF switch ① gently.

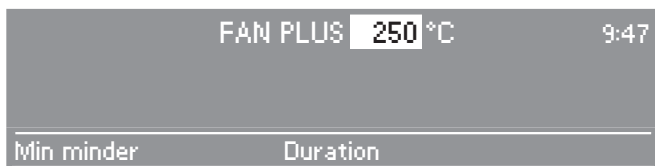


The main menu will then appear in the display with FAN PLUS highlighted.

- Press the multi-function selector gently.



FAN PLUS is now selected. The recommended temperature of 160 °C is highlighted.



- Turn the multi-function selector clockwise until the highest temperature (250 °C) shows in the display.

Before using for the first time

Press the multi-function selector to accept this temperature.

- the oven heating will switch on,
- and the actual temperature in the oven will show in the display.

Heat the oven up with nothing in it for at least one hour.
Make sure the kitchen is well ventilated during this period.
Try to prevent the smell from getting into other rooms.

- After this heat-up phase please allow the oven cool down to room temperature.
- Wipe out the oven interior using warm water and a little washing-up liquid. Dry with a soft cloth.

Do not close the oven door until the oven interior is dry.

The timer can also be used to set the finish time. See "Entering a cooking duration" - "Switching off automatically".

The oven is supplied with the controls pushed in. They have to be released before the oven can be used.

The **ON/OFF switch** ① **on the left** can only be pressed. It does not rotate.

Pressing it lightly switches the oven on or off.

A stronger press will release the switch or push it back in again.

The **multi-function selector (+/-) on the right** can be pressed and rotated.

Turning it selects a function which you either want to use or change settings for. The functions available are highlighted in the display as you turn the selector.

A light press on the selector confirms your selection.

A stronger press will release the switch or push it back in again.

All entries or changes to settings are shown in the **Display**.

If the **oven is switched off**, the display will show:

- the time of day and
- the word "Clock".
The time can be changed by selecting this option.
- A minute minder time can be entered.

If the **oven is switched on**, the Main menu will appear in the display.

Operating sequence

Proceed as follows:

- Press and release the controls.
- Switch the oven on by pressing the ON/OFF switch ① gently.

The **Main menu** will appear in the display.

FAN PLUS	ALL FUNCTIONS . . .
CONVENTIONAL	AUTOMATIC . . .
GRILL full	USER PROGS . . .
PYROLYTIC	SETTINGS ↵ . . .

Four **functions** will appear in the **left-hand** column. They can be selected directly.

Alternatively you can change this list via the SETTINGS menu to suit your particular preferences. See "Changing settings - Main menu").

Further functions are available via the "ALL FUNCTIONS" menu.

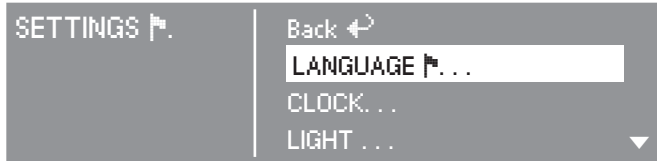
The **options** shown in the **right-hand column**, have further options within them.

- Turn the function selector clockwise until the menu option you want is highlighted in the display.
- Press the selector gently to call up this option.

If you call up **Cooking functions** (e.g FAN PLUS) you can make changes to the pre-set temperatures and times.

FAN PLUS	160 °C	9:47
Min minder	Duration	

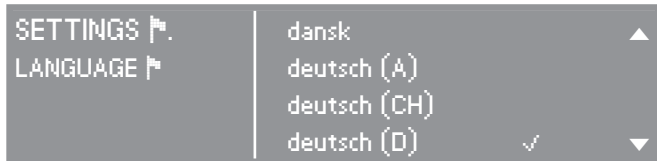
If you call up **Sub-menus** (e.g. SETTINGS) you will be taken to the next level.



The triangle symbols at the top or bottom of the display indicate that you can scroll to further options by turning the multi-function selector.

If you select an option e.g. LANGUAGE you will be taken to the next level within that option.

You can now, for example, select the language you want.




A tick ✓ will appear next to the currently selected language. In this example: deutsch (D).

To return to the previous menu select "Back" and press the selector to confirm your choice.

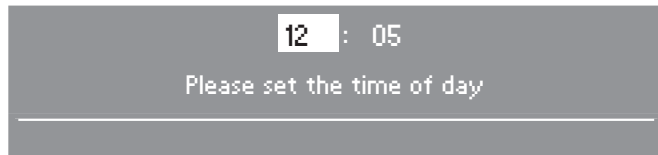
See "Changing the time of day" and "Using the oven" for examples which explain this principle in detail.

Changing the time of day

The oven is switched off. When the oven is switched on the time can also be changed via the SETTINGS  menu, see "Changing settings - Set the time of day", if cooking is not in progress.

To change the time, e. g. from 12:05 to 14:37, proceed as follows:

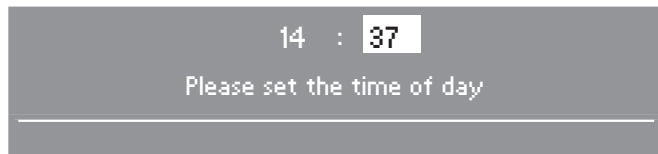
- Turn the multi-function selector until the word "Clock" is highlighted and then press the selector lightly.



The number **12** will appear highlighted in the display.

- Turn the multi-function selector until "**14**" is highlighted and then press the selector lightly

This confirms the hour and the minutes will then be highlighted.



- Turn the multi-function selector until "**37**" is highlighted and then press the selector lightly to confirm the minutes.

If the display is switched on the changed time will be displayed.

If it is switched off the display will darken in about 60 seconds. The time of day continues to run unseen in the background. It will reappear for 60 seconds if you press the ON/OFF switch or the multi-function selector lightly.

To switch the display on or off see "Changing settings - Display".

The current time of day will reappear once power has been restored after a power cut. The oven stores this information for approx. 200 hours. After that the display will flash as it did when first switched on and "**12:00**" will appear in the display. You will have to re-set the time if this happens.

Setting the minute minder

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

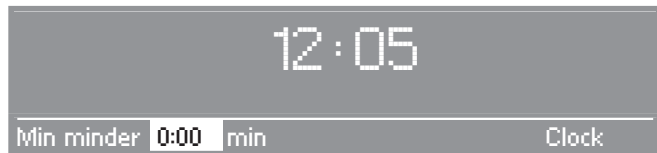
You can enter a time up to a maximum of 12 hours.

You can set the minute minder at the same time as another timed programmed, e.g. as a reminder to stir a dish or add seasoning etc.

Setting the minute minder



- Turn the multi-function selector until the word "Min minder" is highlighted and then press the selector lightly.



"0:00" will appear in the display.

- Turn the multi-function selector clockwise until the time you want for the minute minder is highlighted and then press the selector lightly.

You will then see the time counting down in the display.

At the end of the set time you will hear an audible tone. The standard default setting can be changed if you wish. See "Changing settings - Buzzer tones"

To cancel the time set for the minute minder:

- Call up the Minute minder option and set the time to "0:00".

Description of the systems

Fan plus

This system works by the circulation of heated air.

A fan situated on the back wall of the oven draws in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven.

The oven does not usually need to be pre-heated as the heated air reaches the food straight away.

Exception: Pre-heating may be necessary for foods which cook in less than 20 minutes and for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

When using Fan plus you can bake and roast on different levels at the same time.

Lower temperatures can be used than with Conventional heating, as the Fan plus system circulates the heated air throughout the oven.

Fan heat

Unlike Fan plus this function uses the top and bottom heater elements to create the heat and then uses the fan in the back of the oven to distribute it around the oven cavity.

Baking and roasting can only be done on one level at a time with this function.

Auto roast

The oven heats initially to a high temperature (230 °C) which seals the meat to keep it succulent and tasty. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected setting.

Intensive bake

This method combines the "Fan plus" system with heat from the lower heating element, and is particularly useful for dishes that require a moist topping and crisp base like pizza and quiche lorraine.

Conventional heating

With the conventional method of heating, radiant heat is directed on the food from above and below. It is useful where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven when using this method.

Description of the systems

Grill - Half

Pre-heat the grill for at least 5 minutes with the oven door closed, before grilling.

The inner part of the upper heating element acts as the grill. This will glow red for a few minutes after being switched on, and it is then ready for use.

Use this setting for small quantities of food.

The grill is thermostatically controlled and at times during grilling will not glow red. This is normal.

Grill with the oven door closed.

Grill - Full

Pre-heat the grill for at least 5 minutes with the oven door closed, before grilling.

The entire upper heating element acts as the grill.

This method is particularly good for grilling large quantities of food using the grill pan to its full extent.

The grill is thermostatically controlled and at times during grilling will not glow red. This is normal.

Grill with the oven door closed.

Fan grill

Pre-heat the grill for at least 5 minutes with the oven door closed, before grilling.

The hot air from the grill is distributed over the food by the fan on the rear wall

of the oven. This enables a lower temperature to be selected than for conventional grilling.

Grill with the oven door closed.

Gentle bake

Gentle bake uses the fan heat element and the fan.

It is suitable for bakes and gratins where a crispy finish is required.

Defrost

Defrost can be operated without heating, or at a temperature of up to 50 °C. When the defrost system is used without heating the air is circulated by the fan at room temperature.

Pyrolytic cleaning

In this mode the oven cleans itself.

The oven is heated up to approx. 460 °C and any residual soiling in the oven interior is burnt off by the high temperatures.

After the cleaning process any pyrolytic debris (e.g. ash) can be easily wiped out.

For more information on these cooking functions please read the "Baking", "Roasting" and "Grilling" sections of this book and in the Miele cookbook supplied with this oven.

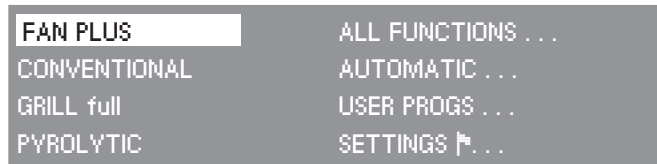
Using the oven

First a cooking function has to be selected and then the temperature required has to be set.

Each cooking function has been given a pre-set temperature to make it easier. You can either accept it or change it to suit your recipe.

Selecting an oven function

- Switch the oven on by pressing the ON/OFF switch ① gently.



You can select any of the functions displayed in the left-hand side of the display by simply highlighting the one you want and confirming your selection.

Alternatively you can change this list via the SETTINGS menu to suit your particular preferences. See "Changing settings - Main menu").

Further functions are listed under the option ALL FUNCTIONS.

- Turn the multi-function selector until the function you want to use is highlighted and then press the selector lightly.

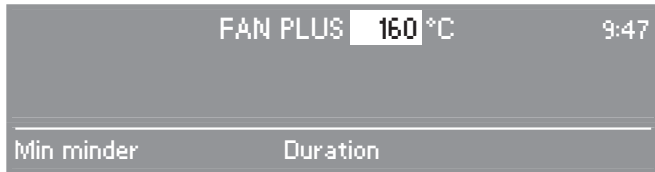
The following functions are available:

- Fan plus
For baking or cooking on several levels at the same time.
- Fan heat
For baking or roasting on one level at a time.
- Auto Roast
This function provides an initial high temperature to seal meat followed by a lower temperature for normal roasting.

- Intensive bake
For recipes which require a moist topping and a crisp base, e. g. cheese cake, pizza, Quiche Lorraine and German style open fruit cakes.
It is not suitable for roasting or shallow baking because the base will brown too much.
- Conventional
For long, slow baking or traditional recipes, e.g. fruit cake, casseroles.
- Top heat
For browning dishes, finishing dishes with a cheese topping.
- Bottom heat
Use this setting towards the end of baking, to reheat or brown the base of a cake, quiche or pizza.
- Gentle bake
For cooking dishes that require a crispy top, e.g. bakes and gratins.
- Fan grill
For grilling thick cuts, e.g. rolled meat, poultry.
Grill with the oven door closed.
- Grill - half
For grilling flat items, small quantities, and for browning food in small dishes.
Grill with the oven door closed.
- Grill - full
For grilling flat items, large quantities, and for browning food in larger dishes.
Grill with the oven door closed.
- Defrost
For gentle defrosting of deep frozen foods.
- Pyrolytic
For cleaning the oven interior.

Using the oven

Selecting a temperature



As soon as a cooking function is selected, the following will appear in the display

- the **recommended temperature** highlighted,
- the functions "Min minder" and "Duration", which can also be entered.

If you are happy with the recommended pre-set temperature, press the multi-function selector gently. The display will change a few seconds later to show this as the **target temperature** .

The oven will then start heating up.



The increase in temperature can be followed in the display until the target temperature is reached.

If the door is opened or the target temperature reduced during cooking, the actual temperature will also go down in the display.

Pre-set temperatures

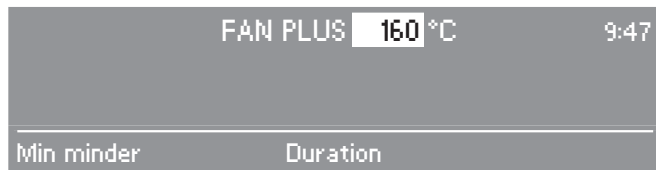
The following temperatures are set at the factory:

Function	Pre-set temperature	Temperature range
Fan plus	160 °C	30 – 250 °C
Fan heat	160 °C	30 – 250 °C
Auto roast*	160 °C	100 – 230 °C
Intensive bake	170 °C	50 – 250 °C
Conventional	180 °C	30 – 280 °C
Top heat	190 °C	100 – 250 °C
Bottom heat	190 °C	100 – 250 °C
Fan grill	200 °C	50 – 260 °C
Grill - half	240 °C	200 – 300 °C
Grill - full	240 °C	200 – 300 °C
Defrosting	25 °C	25 – 50 °C
Gentle bake	190 °C	30 – 250 °C

* Initial temperature approx. 230 °C, then drops to 160 °C for continued roasting

Altering the temperature

If the temperature recommended by the system is not suitable, it can be altered according to oven function within the range specified in the chart.



- Highlight the temperature, change it and then confirm your change.

The recommended temperature has now been changed for this programme.

You can change the recommended temperature for a particular function permanently if you wish. See "Changing settings - Temperatures".

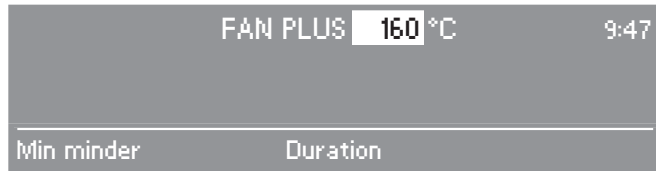
Using the oven

Using the oven

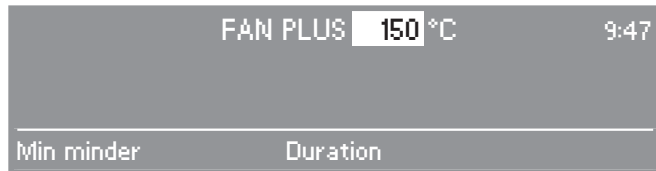
Below is an example of setting a simple programme.

To bake a cake using FAN PLUS at 150 °C.

- Place the cake in the oven and close the door.
- Switch the oven on.
- Select FAN PLUS.



The recommended temperature 160 °C will then appear in the display.



- Turn the selector to change the temperature to 150 °C.

Once this setting has been confirmed

- the oven heating will switch on,
- the temperature rise can be followed in the display,
- and the cooling fan will switch on.

At the end of the cooking time take the cake out of the oven and switch the oven off.

Fan run-on

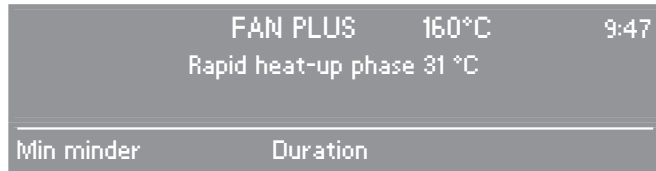
The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

The fan is sensor controlled and will switch off automatically.

Rapid heat-up

The oven is set up at the factory so that Rapid heat-up is automatically engaged when FAN PLUS, AUTO ROAST and CONVENTIONAL are selected.

The top element, the fan element and the fan will come on during the rapid heating up phase to enable the oven to reach the required temperature as quickly as possible.



If you select a function without Rapid heat-up the message "Heating-up phase" will appear in the display.

To switch "Rapid heat-up" off

Rapid heat-up should not be used for some items such as biscuits and small cakes because they will brown too quickly from the top.

To switch it off:

- Reduce the temperature to 100 °C.
- The word "Rapid" in front of "Heat-up phase" will go out.
- Re-set the temperature to the setting you want.

"Rapid heat-up" is now switched off for this particular cooking process.

The standard default setting can be changed if you wish. See "Changing settings - Heating-up phase"

Using the oven

Pre-heating the oven

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

It is only necessary to pre-heat the oven in certain instances.

With **FAN PLUS**

- Pre-heat the oven for foods which cook in less than 20 minutes and for foods such as puff pastries and yeast mixtures where instant heat is required to make them rise quickly.

With **CONVENTIONAL heating**

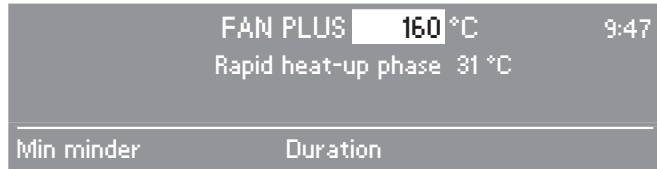
- Pre-heat the oven where a fairly long cooking time is required and a deep colour and good rise are needed.

Rapid heat-up should be switched off during the heating-up phase when baking delicate items such as pizza, biscuits and small cakes. Otherwise they will get brown too quickly.

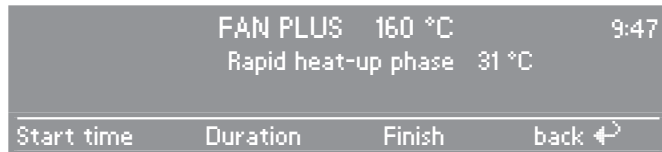
Entering a cooking duration

You can programme cooking durations in this oven. Cooking processes are then controlled so that the oven will switch off, or on and off automatically.

As soon as a cooking function is selected, the word "Duration" will also appear in the display.



Selecting "Duration" gives the following input options: Start time, Duration, Finish.



Select **Duration** and enter the duration of a cooking programme.

Once the time set has elapsed, the oven will switch itself off automatically.

The maximum length of time which can be set is 12 hours.

Select **Start time** and specify the time you want cooking to start.

The oven will switch on automatically at the time you have set.

Select **Finish** and specify the time at which you want cooking to end.

The oven will switch off automatically at the time you have set.

Entering a cooking duration

To **switch a programme off automatically** you can either enter the Duration or just the Finish time.

To **switch a programme on and off automatically** you have three choices:

- Enter the Duration and Finish time
- Enter the Start time and the Duration
- Enter the Start time and the Finish time

The time which has not been entered is calculated automatically.

The **Start time** will be shown in the display up until the heating elements **are switched on**.

During the course of the programme you can follow the **Duration** counting down in the display.

At the end of the programme the message "Programme finished" will appear in the display and the buzzer will sound.

Using the residual heat, Energy-save function

Shortly before the end of a set cooking time the oven heating switches itself off automatically. The message "Energy save phase" will appear in the display.

The residual heat in the oven is sufficient to complete the cooking process.

The cooling fan continues to run, as does the hot air fan if a "fan" setting had been chosen.

To alter a set cooking time

It is possible to check or change times entered for a cooking programme at any time by calling up the relevant symbol.

To delete a set time

- Switch off the oven.

If there is a power cut, all data entered will be deleted.

Setting up User programmes

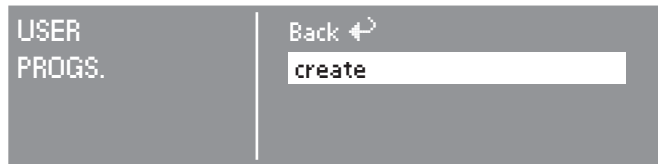
Frequently used recipes can be saved under a user-defined name and then called up again as required.

Select the option "Save" either during or at the end of a time controlled programme and enter a recipe name or use the "User programme" menu.

You can save up to 30 user programmes and then call them up from the user programme menu.

- Call up the USER PROGS. menu

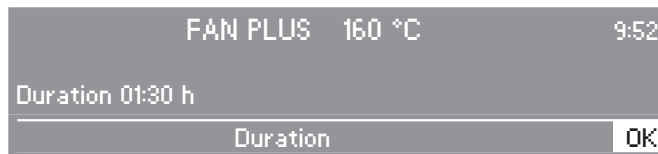
If you have not yet created a user programme only the word "create" will appear in the display.



- Select the option "create"

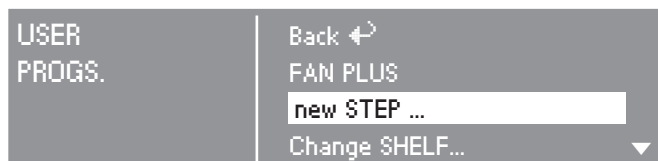


- Select a function, e.g. FAN PLUS.
- Change the recommended temperature if necessary.
- Enter a duration.



- Check all your settings and then confirm your selection.

The following will then appear in the display:



Setting up User programmes

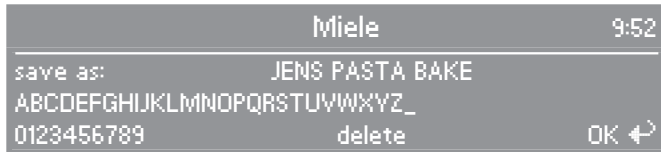
By selecting

- **new STEP...** you can add additional programme stages, e.g. you can programme a different function to be used after the initial one used. Follow the procedure described above.
- **FAN PLUS** check the previous programme steps and change them if necessary.
- **Change SHELF...** specify the shelf level to be used.
- **Save** your programme using a name of your choice.



- To select a letter or number turn the function selector to highlight the one you want. A light press on the selector confirms your choice. The symbol after the Z is for a space.


Your name will start to appear after "save as" as you enter the letters. If you make a mistake you can use "delete" to delete the last letter or number you entered.




- Check all your settings and then confirm your selection.

You can then call up your programme using the name you gave it.

You can even put it into the main menu if you wish. See "Changing settings - Main menu".


The oven is supplied with pre-set standard settings. Those listed in the SETTINGS  menu have alternatives for you to choose from if you wish.

Proceed as follows:

- Switch the oven on.
- Call up the SETTINGS  menu.



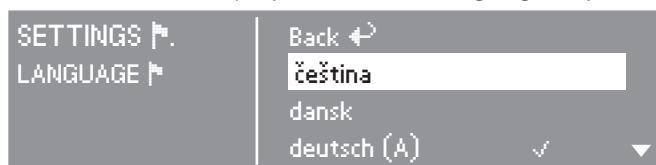
- Select and confirm the option you want.

Currently selected settings are indicated by a tick  next to them.

If you do not make a selection in the sub-menu within approx. 20 seconds, the display will revert to the SETTINGS menu.


Language

You can set the display to show the language of your choice.



- Select and confirm the language you want.

The language you have selected will appear in the display.

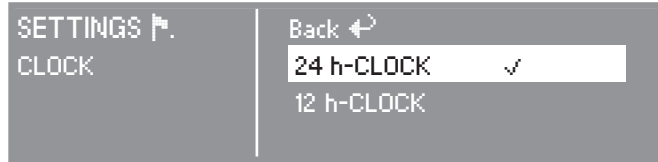
If you have selected the wrong language by mistake you can follow the flag symbol  to get yourself back to the LANGUAGE sub-menu.

Changing settings

Clock

You can select either a 24 hour or 12 hour clock.

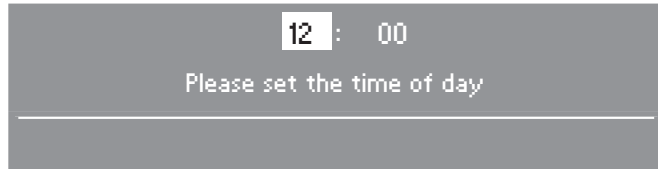
To select the one you want



- Select and confirm the one you want.

The time of day can then be set:

Set time of day

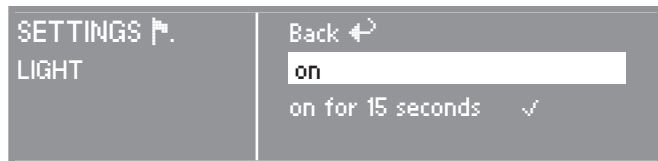


- Enter and confirm the hour.
Then enter and confirm the minutes.

The time of day is now saved.

Lighting

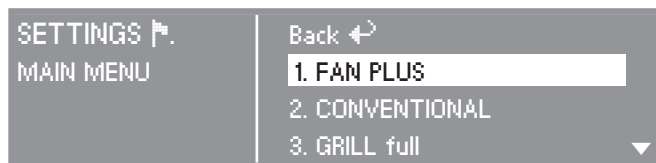
The oven interior lighting can be set so that it goes out 15 seconds after a cooking programme has started, or so that it stays on throughout cooking.



- Select and confirm the setting you want.

Main menu

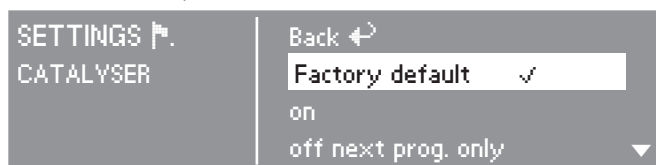
The four cooking functions listed in the left-hand side of the display can be changed to show ones that you use frequently or to show your user defined programmes.



- Select and confirm the one you want to change.
- Then select a new cooking function or one of your own programmes and confirm it.

Catalyser

The oven is supplied with the catalyser engaged for all functions except for Gentle Bake.



If the catalyser is set to:

- "on" it will also work during Gentle Bake.
 - "off next prog. only" it will not come on during the next programme.
 - "Factory default" the settings the oven was supplied with will be re-instated.
- Select and confirm the setting you want.

Changing settings

Cooling fan

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

The fan is sensor controlled and will switch off automatically.

You can change the factory default setting and set the cooling fan to switch off when the temperature in the oven is below about 70 °C or to switch off after a period of about 25 minutes.



- Select and confirm the setting you want.

Do not leave food in the oven to keep it warm if you have set the cooling fan to timed operation. Moisture levels in the oven could increase, leading to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.

Condensate can

- damage the housing unit / worktop.
- lead to corrosion in the oven.

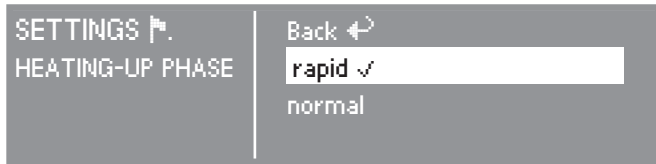
Pyrolytic cleaning

A message will appear in the display after a certain length of time to remind you to run a pyrolytic cleaning programme. You can disable this message if you do not wish to be reminded.



- Select and confirm the option you want.

Heating-up phase

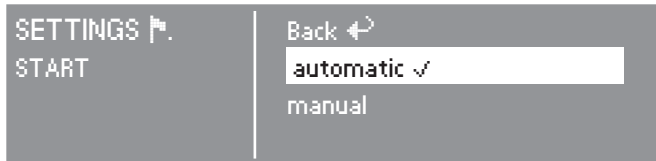


Rapid heat-up works as follows during the heating-up phase in the following functions FAN PLUS, CONVENTIONAL and AUTO ROAST:

- It is switched on if the option "rapid" has been selected. The message "Rapid heat-up phase" will appear in the display during the heating-up phase.
 - It is switched off if the option "normal" has been selected.
- Select and confirm the setting you want.

Start

The cooking programme will start automatically about 20 seconds after the last entry was made. Alternatively you can start it manually.



- Select and confirm the setting you want.

If you have set it for manual start the START option will be highlighted before the beginning of the programme. To start the programme you have to press the multi-function selector.

Changing settings

Temperatures

If you frequently change a recommended temperature it may be a good idea to change it permanently.



- Select the function you want and change the temperature.

Display

The display can be switched on or off.

If it is switched off the display will darken in about 60 seconds after switching the oven off.

The contrast and brightness can be adjusted.

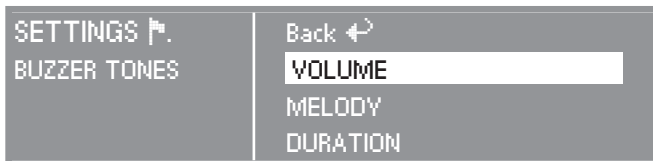


- Select and confirm the setting you want.

Buzzer tones

The volume, melody and tone length can all be altered.

You can also set different melodies for the minute minder and for cooking durations.



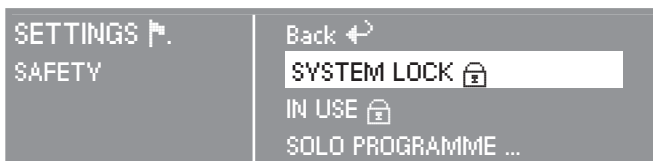
- Select and confirm the setting you want.

Safety

The oven is supplied with the following settings switched off as standard.

To use them you first have to activate them.

- Call up the sub-menu SAFETY.




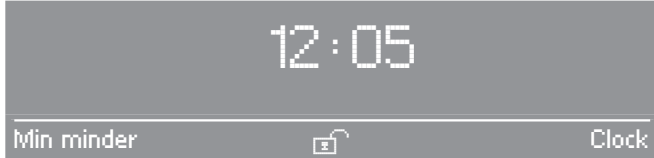
- Select the setting you want and activate it.

Changing settings


To activate the system lock (SYSTEM LOCK)


The system lock prevents the oven being switched on unintentionally, by children for example.

If activated the  symbol will show in the display when the oven is switched off.



To activate the system lock:

- Call up the  symbol and select the "on" option.


The  symbol indicates that the lock has been activated. The minute minder can still be used whilst the system lock is on.

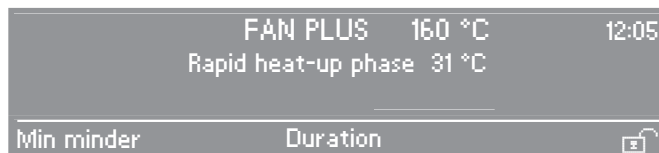
The system lock remains active even after a power cut.

To switch the lock off call up the  symbol and select the "off" option.


To activate the IN USE lock

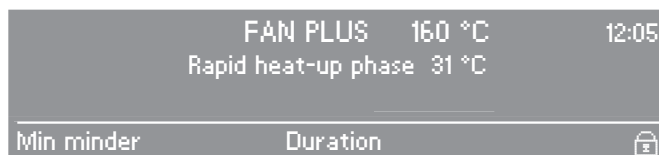
Activating the In Use lock prevents settings being changed.


If activated the  symbol will show in the display during a cooking programme.




To activate the lock

- Select the programme and set a temperature. If necessary set the cooking duration.
- Call up the  symbol and select the "on" option.




The  symbol indicates that the programme has been locked. The minute minder can still be used whilst the lock is on.

At the end of a locked cooking programme the lock will remain active as a system lock.
To use a cooking programme again the  symbol has to be called up again and the "off" option selected.

De-activating the lock

Temperatures and times cannot be changed during a programme until the lock has been de-activated.

- Call up the  symbol and select the "off" option.
- The lock has now been de-activated and you can change settings.

Changing settings


Solo Programme

A solo programme can only be started once.

It might be useful, for instance, if you want your child to cook a pizza unsupervised, but do not want them using any other controls on the oven.

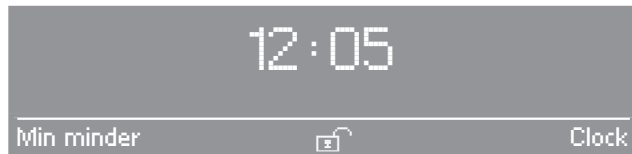
To set up a solo programme

- Call up "Solo Programme" in your display.
- Specify the oven function, temperature and cooking duration, or select one of your user programmes.

When you call up the  symbol "on", "off" and "SOLO" will appear in the display.


Activate the solo programme


- Activate the system lock.



- Call up the  symbol and select the "Solo" option.



The /SOLO symbol indicates that the solo programme has been activated.

Call up the /SOLO symbol and select the "off" option to deactivate it.

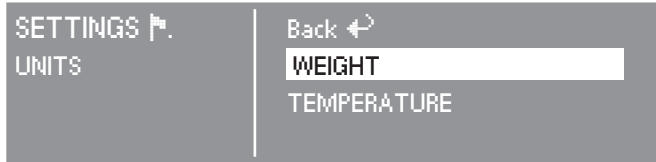
Using the Solo Programme

- Call up the /SOLO symbol and confirm your selection.

The programme will begin.

Units

Temperatures can be displayed in °C or °F, and weights in kg or lbs.

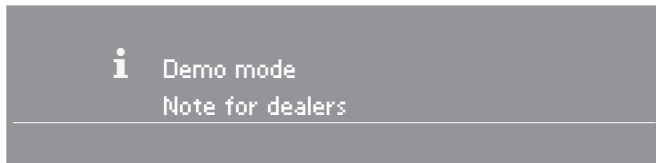


- Select and confirm the setting you want.

Please note that with the "lbs" setting weights in the display will appear in oz only.

Demo mode

Demo mode is for dealers who want to demonstrate the appliance without the heater elements working. Do not activate this setting for domestic use!



A message will appear briefly in the display when you select this option. Demo mode can then be switched activated or deactivated.

Changing settings

Factory default



- Select and confirm the setting you want.

If you select

- ALL SETTINGS
Any settings that you have altered will be reset to the factory default setting.
- USER PROGS
User defined programmes will be deleted.
- MAIN MENU
The main menu will be reset to the factory default setting.
- TEMPERATURES
Any alterations to recommended temperatures will be reset to the factory default settings.

In the UK, Miele branded cleaning and conditioning products as well as a microfibre E-cloth, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals, are available from the Miele Spare Parts Dept. or via the Internet (depending on country).

Appliance front and control panel

Clean the

- controls,
- door handle,
- trim inside the door

regularly, preferably after each use.

This will help to prevent grease and other deposits adhering to the surfaces and becoming difficult to remove and also in some cases, causing discolouration.

- All surfaces and controls should be cleaned using a Miele E-Cloth or with warm water and a little washing up liquid applied with a soft sponge or cloth.
- Wipe the surfaces dry using a soft cloth.

Do not use scouring agents, hard sponges or brushes or sharp metal tools to clean glass as these can scratch the surface.

To prevent the risk of scratches and damage to the surface structure of glass, stainless steel and aluminium fronted appliances, pay particular attention to the following cleaning instructions.

Glass fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Avoid:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- sharp metal tools,
- oven sprays.

Cleaning and care

Aluminium fronted appliances

Aluminium is affected by the way that light falls on it, by the surrounding environment and by the angle you observe it from.

Aluminium surfaces and controls may suffer discolouration or damage if acids, alkalis or soiling are left on them for too long.
Remove these straight away.

The appliance front and controls are susceptible to scratches and abrasion.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- stainless steel cleaning agents,
- cleaning agents containing descaling agents,
- dishwasher cleaner,
- oven sprays.

Stainless steel fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Please observe the cleaning instructions for

- stainless steel surfaces,
- stainless steel coloured controls.

Stainless steel surfaces

Stainless steel surfaces can be cleaned using a Miele E-Cloth or a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel (do not use stainless steel cleaners on the controls).

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.

To help prevent re-soiling, a conditioning agent for stainless steel can also be used.

Follow the manufacturer's instructions on the label.

Stainless steel coloured controls

The controls may suffer discolouration or damage if soiling is left on them for too long.
Remove any soiling straight away.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- stainless steel cleaning agents,
- oven sprays.

If you are unsure about a particular product or need further advice please contact your nearest Miele Sales office. See back page for address.

Accessories

Remove all accessories as well as the runners and any extra accessories such as, for example, the baking carriage, or telescopic runners from the oven interior before starting the pyrolytic cleaning process. The high temperatures needed for pyrolysis will damage the accessories and cause irreparable damage to the baking carriage and runners.

Baking tray, grill pan, anti-splash tray (if fitted), racks and runners

The surfaces of these have been treated with **PerfectClean enamel**.

Please refer to the section "PerfectClean" for information on cleaning and care.

Roasting filter

Clean in a solution of hot water and a little washing-up liquid or in the dishwasher.

If cleaned in a dishwasher, results are better if the filter is placed horizontally in the basket. Some dishwasher detergents may cause the surface of the metal filter to discolour. This discolouration will not affect the functioning of the filter in any way.

The roasting filter, unlike other accessories, can be pyrolytically cleaned. Although this may cause permanent discolouration, it will not affect the functioning of the filter in any way.

Roast probe

Wipe with a damp cloth.

Do not put the roast probe into water, or clean it in the dishwasher. This would damage it.

Rotisserie

Clean in a solution of hot water and a little washing-up liquid. Stubborn soiling should be soaked first before being removed. If necessary a non-abrasive proprietary stainless steel cleaner may be used.

Cleaning and care

PerfectClean

Before using for the first time remove any stickers from PerfectClean surfaces.

The enamelled surfaces of the baking tray, grill pan, anti-splash tray (if fitted), rack and runners have been treated with a special type of enamelling called "**PerfectClean**".

This surface has very good anti-stick properties which is much easier to keep clean than conventional oven enamel, if cleaned regularly.

Food can be taken off it more easily and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of PerfectClean last for many years.

PerfectClean surfaces can be treated as you would treat glass. If you are unsure whether a particular cleaning product is suitable for PerfectClean consider whether you could clean a window pane with the product without damaging it.

Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Allow the oven and any accessories to cool down before cleaning.
Danger of burning!

Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge or a soft nylon brush, and a solution of hot water and a little washing-up liquid. The longer soiling is left the harder it may become to remove.

Stubborn soiling

Stubborn soiling e.g. from roasting may need to be soaked first with a damp sponge to loosen it and if necessary a non-abrasive stainless steel spiral pad or a scraper suitable for glass surfaces can be used to remove it.

After cleaning rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Using oven sprays on very stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because the enamel is designed to be easily cleaned the use of these cleaners is not recommended. However if you still cannot get the surface clean, an oven cleaner can be used for a couple of minutes only. Do not attempt to use on a hot oven or accessories. Allow the PerfectClean surfaces to cool down to room temperature before applying oven sprays!

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!**

If necessary use a soft sponge, soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning rinse thoroughly with clean water and then dry thoroughly.

Important

For optimum performance of the PerfectClean enamel it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build-up. In extreme cases cleaning may even become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

- abrasive cleaning agents
- wire wool or metal scourers
- pot scourers
- oven cleaning pads
- sponges and cloths which have previously been used with abrasive cleaning agents.
- oven spray must not be used in a hot oven or left on for too long.
- items coated with PerfectClean enamelling must not be cleaned in a dishwasher.

Note

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot - danger of burning!

Spilt fruit juices may cause lasting discolouration of the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not try and use force to remove them! This discolouration is permanent but will not affect the efficiency of the enamel.

When baking items with a high salt content (e.g. continental pretzels) place them on baking parchment in the baking tray or grill pan. Sodium deposits can cause lasting discolouration to PerfectClean surfaces.

Cleaning and care

Oven interior

The oven interior, back panel and roof liner are coated with dark **pyrolytic enamel** which facilitates cleaning.

This is a particularly hard enamel with an extremely smooth surface.

Because of its anti-stick properties most debris can be easily removed with warm water and a little washing-up liquid applied with a soft cloth. This should be done after each use.

Allow the oven to cool down before cleaning.
Danger of burning!

Never use hard brushes, hard sponges, wire wool pads*, knives or any other abrasive materials or cleaning agents. They can damage the enamel.

If using an oven spray, the manufacturer's instructions must be followed.

* Non-abrasive stainless steel spiral pads can be used.

Pyrolytic cleaning of the oven interior

Before starting a pyrolytic cleaning process please note the following advice:

Remove any coarse soiling from the oven before you start.

Clean the interior glass door panel thoroughly. Otherwise splashes on the door may burn on making them difficult to remove.

There is a fibre-glass door seal around the oven cavity. This seal is particularly sensitive and should not be cleaned unless absolutely necessary. Rubbing the seal can damage it.

Remove all accessories as well as the runners and any extra accessories such as, for example, the baking carriage, or telescopic runners from the oven interior before starting the pyrolytic cleaning process. The high temperatures needed for pyrolysis will damage the accessories and cause irreparable damage to the baking carriage and runners.

The oven door gets much hotter during pyrolytic operation than during normal use.

Make sure children cannot touch the oven whilst a pyrolytic programme is running. Danger of burning.

During the pyrolytic process the oven is heated to approx. 460 °C . Any residual soiling is burnt off by the high temperatures.

For safety reasons the **oven door is automatically locked** at the beginning of the pyrolytic programme.

At the end of the programme it will not be unlocked until the temperature inside the oven has dropped to below 280 °C.

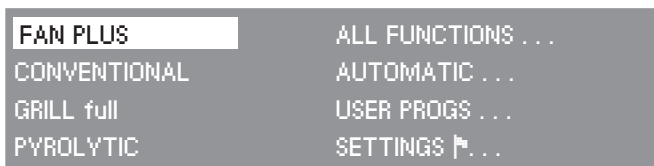
If the PYROLYTIC cleaning programme has been started by mistake or if the process is interrupted, the door lock will be released:

- immediately if the temperature is below 280 °C.
- not until the oven interior temperature is below 280 °C if the temperature inside the oven is higher than 280 °C.

The pyrolytic programme duration will vary depending on the level of soiling.

Cleaning and care

Starting a pyrolytic process



- Select PYROLYTIC.



- Take all accessories out of the oven.
- Then press the multi-function selector to start the cleaning programme.

The appliance door will lock.

You can **delay the start of the pyrolytic process** for example, to take advantage of cheaper night electricity tariffs. To do this:

- Call up "Start time" and select a time to start the programme at.

You can change the start time if you wish at any time up until the delay period has elapsed.

At the end of the programme a buzzer will sound and the message "Programme finished" will appear in the display.

- Switch off the oven.

After the pyrolytic process any debris (e.g, ash), can easily be wiped away.

Remember to wait until the oven has cooled down before doing so! Danger of burning!

Try not to wipe over the fibre-glass seal when cleaning the oven cavity. It is particularly sensitive and should not be cleaned unless absolutely necessary. Rubbing it can damage it.

Most residues are easily wiped away with a damp cloth. Depending on soiling levels in the oven there may be visible deposits on the door and below the trim under the oven cavity. This is best removed using a non-abrasive sponge or non-abrasive stainless steel spiral pad and a mild solution of warm water and washing-up liquid.

Deposits on the internal door panel can be removed using a suitable glass scraper.

Spilt fruit juices may cause lasting discolouration to the surfaces. This discolouration is permanent but will not affect the efficiency of the enamel. Do not attempt to remove these marks.

To make cleaning easier you can

- remove the **oven door**,
- take out the **runners**.

Instructions for doing so are given further on in this chapter.

The **pyrolytic process will be interrupted**,

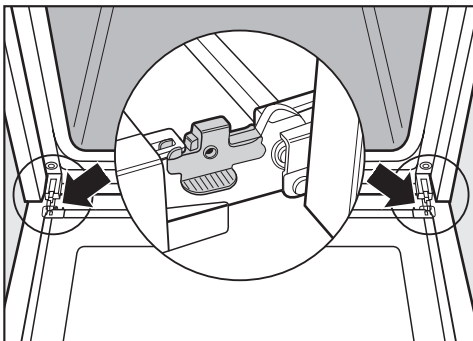
- if the soiling levels in the oven are too much for the programme to deal with.
The message "Fault - 23" will appear in the display. Remove all coarse soiling before starting the pyrolytic process again.
- if the oven is switched off.
- in the event of a power cut.
Switch the appliance off. If the oven interior temperature is below 280 °C, the door lock will be released after a period of approx. 30 s. It can then be opened.
Start the pyrolytic cleaning process again if necessary.

Cleaning and care

To remove the oven door

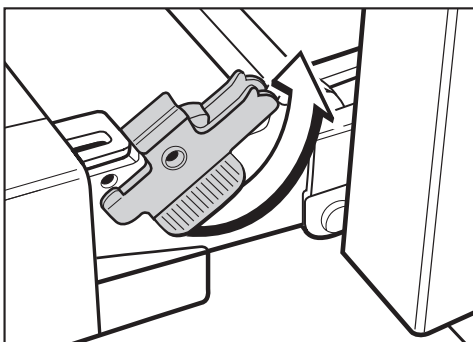
Please note: the oven door is heavy and should be gripped firmly at both sides when being removed or refitted.

The oven door is connected to the oven by hinges.



Before removing the door, the locking clamps on both hinges have to be released.

- Open the door fully.



- To release the locking clamps on the hinges turn them upwards as far as they will go until they are at an angle. See illustration.

- Then lift the door upwards as far as it will go.

Do not attempt to take the door off the hinge guides when it is in a horizontal position. The guides will close, and damage the appliance. Danger of injury.



- Hold the door securely at both sides and lift upwards off the hinge guides.

Do not lift the door off by the handle. The handle could break and damage the glass.

Make sure that you lift the door off equally on both sides.

To dismantle the oven door

In the rare event that condensate has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

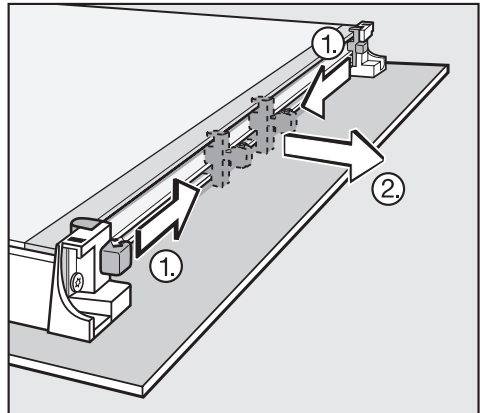
Do not use scouring agents, hard sponges or brushes or sharp metal tools to clean glass as these can scratch the surface.

Do not use an oven spray. This would damage the surface of the aluminium surrounds.

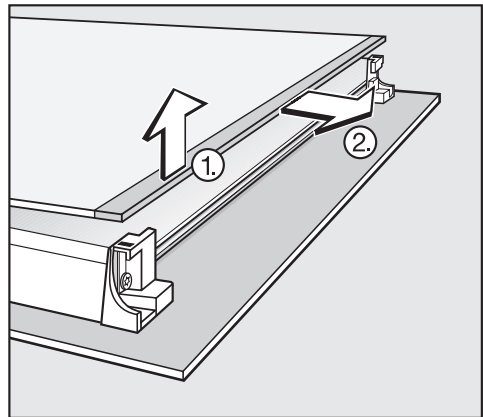
- Always remove the oven door before dismantling it.
- Place the door on a protective surface (e.g. on a towel) to protect it from breakage and to prevent it getting scratched.
The door handle should line up with the edge of the table. Make sure the glass lies flat to protect it from damage during cleaning.

The oven door is made up of a total of four panes of glass.

Spacers are located next to the hinge guides which keep the individual door panes in position.

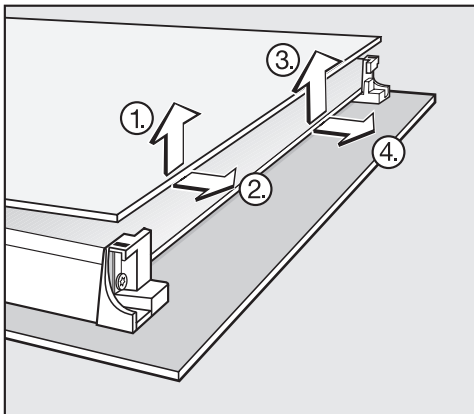


- Push the spacers towards the centre of the door and then pull them off. If they are difficult to remove lift the middle pane up a little. The spacers should then be easier to move.



- **Carefully** lift the inner pane up and out.

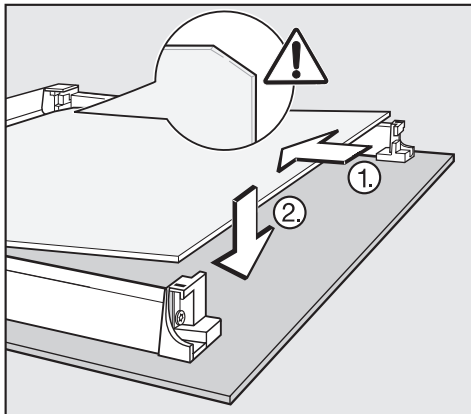
Cleaning and care



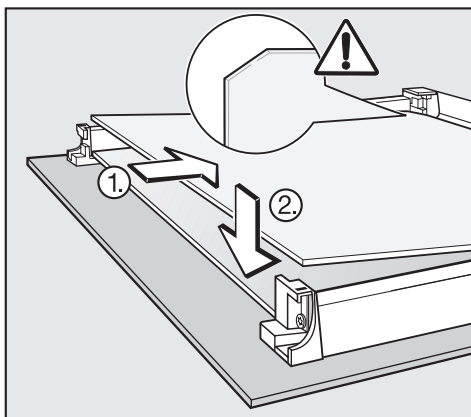
■ Then **carefully lift the middle panes up and out.**

- The individual panes can then be cleaned.
Handle them very carefully to avoid the risk of breakage.

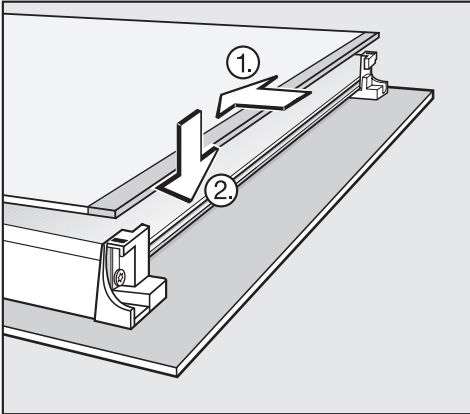
When putting the door back together again replace the middle panes first. These panes are identical and both have a corner missing. When replacing the first pane this cut-off corner should be on the right hand side, and when replacing the second pane it should be on the left.



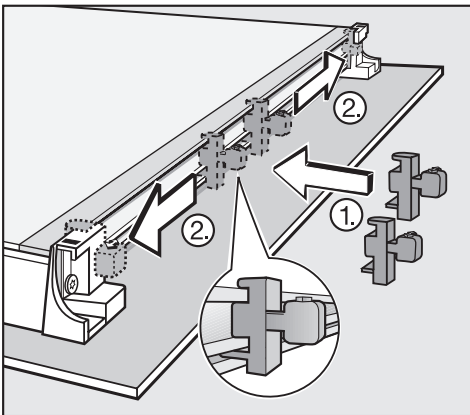
- Replace the first of the middle panes. Make sure the cut-off corner is positioned at the **top right hand side.**



- Replace the second of the middle panes. Make sure the cut-off corner is positioned at the **top left hand side.**



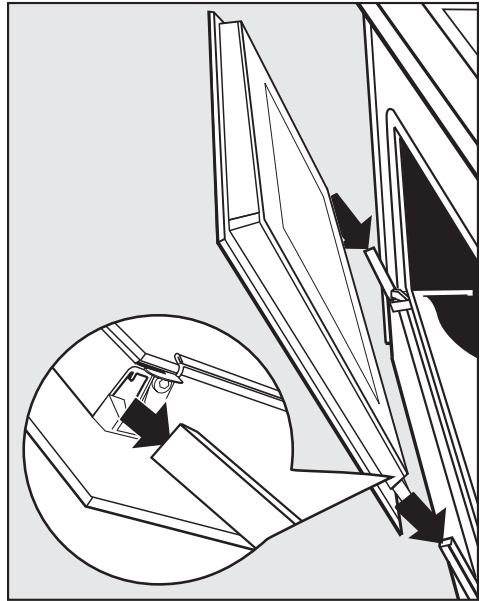
- Finally replace the black printed inner pane. The print should face the middle pane.



- Lift the upper of the two middle panes up a little and refit the spacers to the panes. Then re-position them back next to the hinge guides.

Before putting the door back on to the oven make sure that the inner pane is sitting correctly in its retainers and that it cannot come loose and get damaged by mistake.

To refit the door

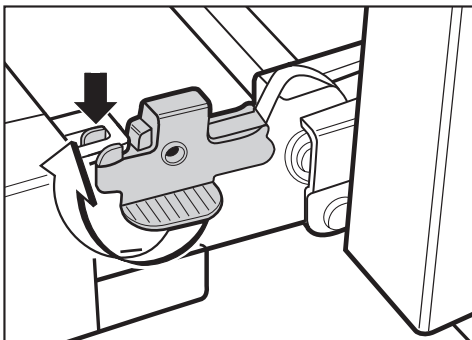


- Hold the door securely at both sides and carefully fit it back onto the hinge guides.

Make sure that the door goes back on straight.

Cleaning and care

- Open the door fully.

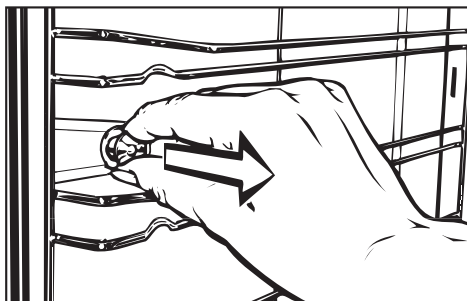


- Flip both locking clamps back up to lock them. Turn them as far as they will go into a horizontal position. Make sure that the notches on the locking clamps hook into the slots on the door as illustrated.

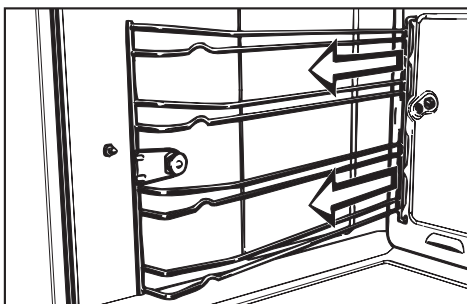
It is essential that the locking clamps lock securely when the door is re-fitted after cleaning. Otherwise the door could work loose from the hinges, resulting in damage to the door.

To remove the runners

Make sure the oven heating elements are switched off and cool. Danger of burning.



- Pull on the fixing knob to release it.



- Remove the runners.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Installation, maintenance and repairs may only be carried out by suitably qualified and competent persons in accordance with local and national safety regulations.

Repairs and other work by unqualified persons could be dangerous, and the manufacturer will not be held liable for unauthorised work.

Ensure current is not supplied to the appliance until after maintenance or repair work has been carried out.

Some minor problems can be corrected without contacting the Miele Service Department.

What to do if . . .

. . . the oven does not heat up.

Check whether,

- the system lock has been activated.
- the mains fuse has tripped. Contact a qualified electrician or the Miele Service Department.

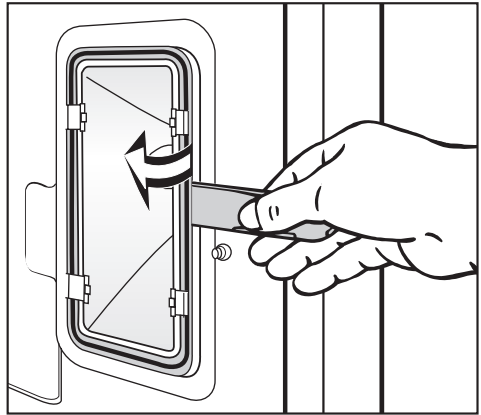
. . . the heating works, but not the oven lighting.

The halogen lamp needs replacing.

To change the lamp:

- Disconnect the appliance from the electricity supply.
Switch off and unplug at the socket, or remove the fuse, or switch off at the isolator as appropriate.
- Remove the runners.

- Cover the floor of the oven with a towel to protect the enamelling just in case the lamp cover is dropped.

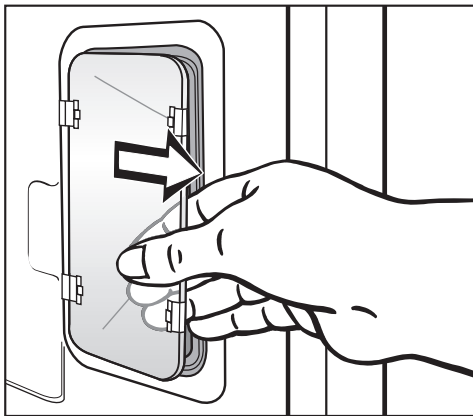


- Use the lever to release the lamp cover from its frame.

The glass cover is held in position by two metal brackets which are secured to the reflector.

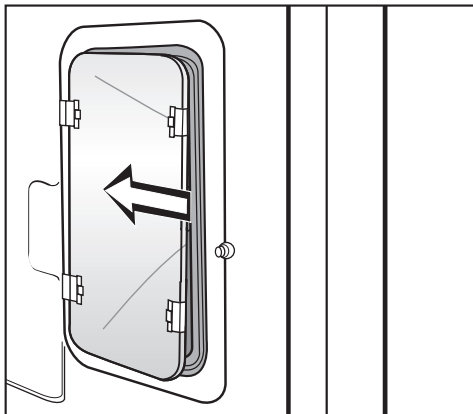
Do not push the metal brackets to the sides, as this would damage both the brackets and the reflector. It might also make it difficult to push the glass cover back into its frame again.

Problem solving guide

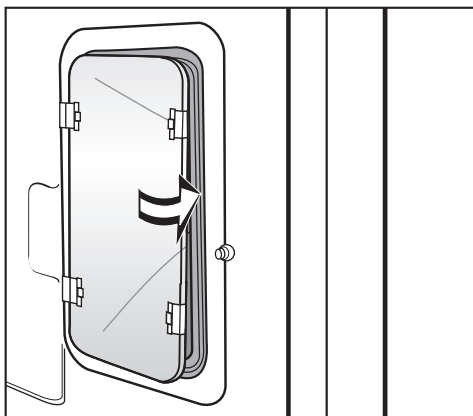


- Pull the glass cover out of the rear metal brackets.
- Pull the defective halogen lamp out. When purchasing a new lamp it is a good idea to take the old one with you to make sure you get the correct replacement (12 V, 20 W, heat resistant to 300 °C, G4 fitting, Osram, Type 64428).

Do not touch the surface directly when changing the lamp as grease particles from your fingers will adhere to the surface and damage the lamp. Please follow the manufacturer's instructions.

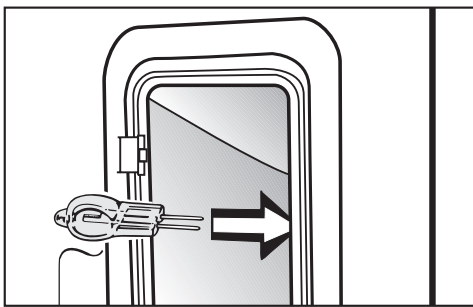


- Push the glass cover back into the metal brackets with the cut out edge towards the rear.



- Push the glass cover into its frame at the front.
- Replace the runners (and side liners if fitted).

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.



- Replace it with a new one, making sure it goes into its socket horizontally.

. . . no noise is heard when the oven door is opened during operation.

This is not a fault.

If the door is opened during operation, the door contact switch causes the oven heating, and the fan if on "Fan" setting, to be switched off.

. . . a noise can be heard after baking, roasting or grilling.

This is not a fault. The cooling fan continues to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

It will switch off sooner if the oven door is opened.

. . . cakes and biscuits are not cooked after following the times given in the chart.

Check whether,

- the correct temperature was set.
- there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
- The roasting filter had been left in place in front of the fan when cooking with Fan plus or Intensive bake: In this case baking times might be lengthened by 10 to 15 minutes.

. . . cakes or biscuits are unevenly browned.

There will always be a slight unevenness.

If browning is very uneven, check with **Fan plus**:

- whether the temperature was set too high,
- whether the roasting filter was in place.
- whether the correct runner height was used.

with **Conventional** heating:

- the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable.
- whether the correct runner height was used.

Problem solving guide

... a fault message appears in the display

Faults which you can rectify yourself, are indicated by the following message "Please read notes in the operating instruction booklet".

Fault 23

The pyrolytic temperature of approx. 460 °C was not reached. This could have been caused by too much soiling in the oven to start with. Remove all coarse soiling before starting the pyrolytic cleaning programme again. If the fault message appears again please contact the Miele Service Department.

Fault 32

The door lock for the pyrolytic cleaning programme has not shut. Interrupt the pyrolytic cleaning programme by switching the oven off. Then start it up again. If the fault message appears again please contact the Miele Service Department.

Fault 33

The door lock for the pyrolytic cleaning programme will not open. Interrupt the pyrolytic cleaning programme by switching the oven off. Then start it up again. If the door lock will still not open please contact the Miele Service Department.

Fault 54

The roast probe is defective. Remove the probe from its socket and the message will disappear.

Fault 55

The oven has automatically switched itself off during use. This is a safety feature to protect the oven if it has been operating for an exceedingly long period. The length of time depends on the oven function selected. The oven can be used again immediately by simply turning the oven off and on again.

Faults which you cannot rectify yourself

are indicated by the following message "Please call the Service Department.".

In the event of any faults which you cannot remedy yourself, please contact

– your Miele Dealer

or

– the Miele Service Department
(see back cover for contact details).

When contacting your Dealer or the Service Department, please quote the model and serial number of your appliance.

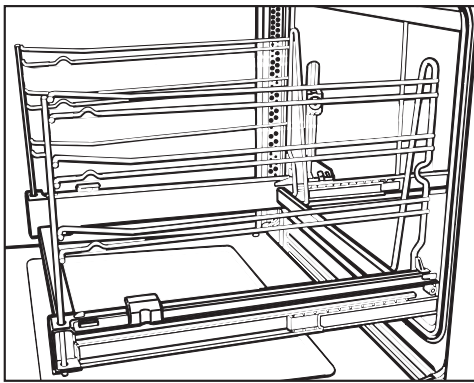
These are shown on the data plate, visible below the oven interior, with the door fully open.

Please note that telephone calls may be monitored and recorded for training purposes.

Extra accessories

The following accessories may come standard with some models. They following accessories are available at extra cost from your Miele Dealer, the Miele Spare Parts Department or via the Internet (depending on country).

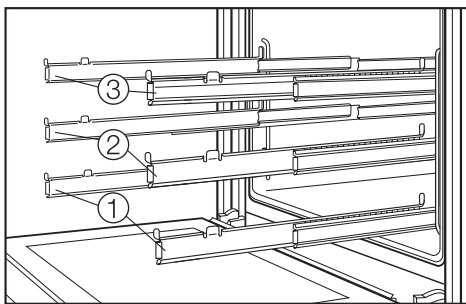
Telescopic baking carriage



The telescopic baking carriage with 4 levels of runners can be drawn right out of the oven. This gives a good overview of all the cooking in progress.

Do not leave the baking carriage in the oven during the pyrolytic cleaning process. The high temperatures needed for pyrolysis will burn the lubricant in the runners and cause irreparable damage to the baking carriage.

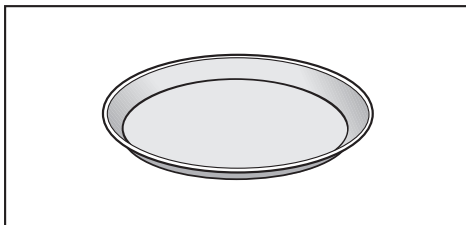
Telescopic runners



The telescopic runners provide three shelf levels. Each shelf level can be drawn right out of the oven individually to give a good overview of cooking in progress.

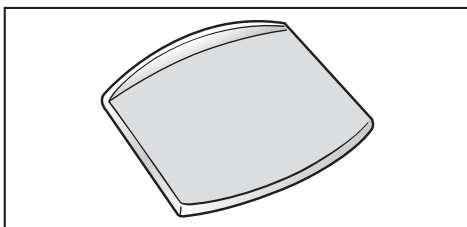
Do not leave the telescopic runners in the oven during the pyrolytic cleaning process. The high temperatures needed for pyrolysis will burn the lubricant in the runners and cause irreparable damage.

Pizza pan



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

Baking stone

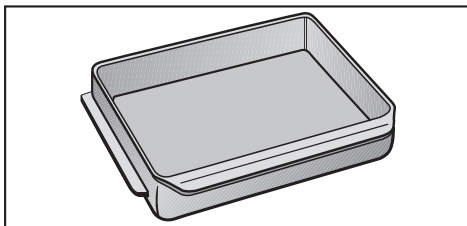


The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat retaining fire brick and is glazed. Place it directly on the rack.

A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

Gourmet oven dish



The gourmet oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the oven tray to prevent it being pulled out too far.

The dish has a special protective anti-stick coating.

It is available in two sizes:

HUB 61-22, 8 - 10 servings,
W x D x H: 38 x 22 x 8.6 cm

HUB 61-35, 16 - 20 servings,
W x D x H: 38 x 35 x 8.6 cm

A lid is available separately.

Miele@home

The Miele@home system gives you the ability to call up your appliance at any time to check information about your appliance.

You will need a Miele@home system, and your appliance must be fitted with Communication Module (XKM 2000).

Please refer to "Miele@home" later on in these operating instructions for details on how to install and sign on to the Communication module.

The Miele@home system is supplied with its own operating instructions.

N.B. This feature is not available in all countries. Please check with your supplier.

Electrical connection UK, IRL, ZA

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The **voltage and connected load** are given on the data plate, visible below the oven interior, with the oven door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

When switched off there must be an all-pole contact gap of 3 mm in the

isolator switch (including switch, fuses and relays acc. to EN 60 335).

Important U.K.

This appliance is supplied with a 3-core cable for connection to a single phase 230-240 V 50 Hz supply.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

In other countries check these details with your supplier.

WARNING
THIS APPLIANCE MUST BE EARTHED.

IRL

The **voltage and rated load** are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 16 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING

THIS APPLIANCE MUST BE EARTHED.

ZA

Data relating to electrical connection will be found on the data plate, visible when the oven door is open. Make sure that these figures comply with the main voltage. Connection should be made via a suitable isolator which complies with national and local regulations.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 20 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING

THIS APPLIANCE MUST BE EARTHED.

Electrical connection AUS, NZ

All electrical work should be undertaken by a competent person in strict accordance with national and local safety regulations.

The voltage and rated load are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via a suitable isolator which complies with national and local regulations, and which is accessible after the appliance has been built in.

AUS:

The wall oven is suitable for connection to an a.c. single phase 240 V, 50 Hz electricity supply.

The fuse rating is 16 A.

NZ:

The wall oven is suitable for connection to an a.c. single phase 230 V, 50 Hz electricity supply.

The fuse rating is 16 A.

WARNING
THIS APPLIANCE MUST BE
EARTHED.

Test marks Electrical safety
. C-Tick Mark

Electrically suppressed
according to AS/NZS 1044

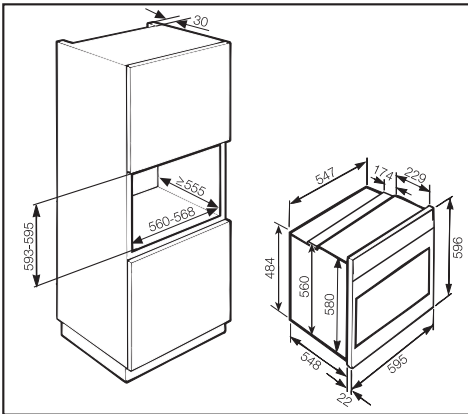
Installing the oven

To ensure adequate ventilation to the oven once installed:

- provide a ventilation cut-out in the housing unit as illustrated.
- do not fit a rear panel into the housing unit.
- do not fit insulation material inside the housing unit.

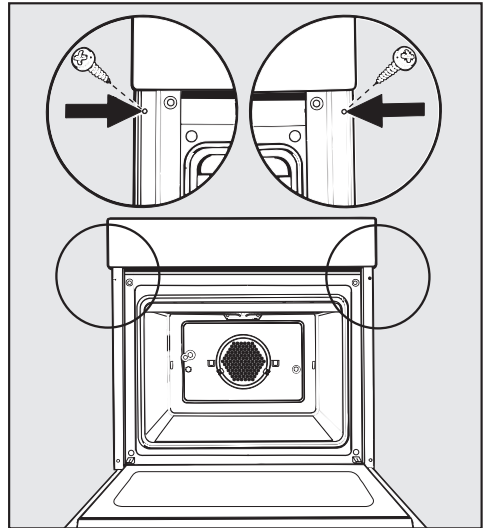
Important:

Remove the protective cork spacers from the sides of the oven before installation.



Turn off the mains electricity supply to the isolator.

- Connect the mains cable from the oven to the isolator.
- Push the oven into the furniture housing unit as far as the oven trim, and align it.



- Open the oven door, and with two screws secure the oven to the side walls of the furniture housing unit through the holes in the oven trim.
- Reconnect the electricity supply to the isolator.

The appliance must only be operated when it has been built in. Otherwise it poses an electric shock hazard.

Before your appliance can be used with Miele@home you need to install a Miele@home communication module.

Installing and logging onto Miele@home

- Disconnect the appliance from the mains electricity supply.
- Unscrew the screws used for securing the appliance into the sides of the housing unit.
- Pull the appliance out of the housing unit until the shaft, in which the Miele@home communication module is fitted, is accessible.


This shaft is located in the right hand side wall of the appliance at the top.

- Insert the Miele@home communication module.
- Push the appliance back into the housing unit and secure it.
- Reconnect the appliance to the mains electricity supply.

After a period of about 60 seconds you will be able to sign on to the Miele@home system.

Instructions on how to do this are given in the separate instructions supplied with the Miele@home system.

- Switch on the Miele@home system.

- Switch the appliance on and call up the "Settings " menu. "Miele@home" will now appear as an option.



- Select and confirm the option to sign on.
- The signing on procedure will then commence. It can be followed in the display. It will take a few minutes.
- As soon as it has finished the message "Sign on successful" will appear in the display.

Once you are successfully signed on you can use the Miele@home system to call up information regarding your appliance, e. g. you can find out how a programmed cooking process is progressing.

An acoustic signal on your Miele@home system will let you know when, for instance, a programme has finished or when something needs to be done in an automatic programme such as adding water or ingredients.

If the sign on procedure does not work first time you should try again. If this does not solve the problem, call the Miele Service Department.

Signing off Miele@home

Follow the same procedure you used for signing on.

Miele

United Kingdom:

Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel.: (01235) 554455
Fax.: (01235) 554477
Service Office Tel.: (08707) 554466
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Ireland:

Miele Ireland Ltd.
Broomhill Road, Tallaght, Dublin 24
Tel: (01) 46 10 710, Fax: (01) 46 10 797
Email: info@miele.ie
Internet: <http://www.miele.ie>

Australia:

Miele Australia Pty. Ltd.
A.C.N. 005635398
1 Gilbert Park Drive
Knoxfield, VIC 3180
Telephone: (03) 9764 7100
Fax: (03) 9764 7129
Internet: www.miele.com.au

Distributor New Zealand:

Steelfort Engineering Company. Ltd.
500 Rangitikei Street
Palmerston North, Priv. Bag 11045, NZ
Telephone: (06) 350 1350
Fax: (06) 356 1507

South Africa:

Miele (Pty) Ltd
63 Peter Place
Bryanston 2194
P.O. Box 69434
Bryanston 2021
Tel.: (011) 548 1900
Telefax (011) 548 1935
E-mail: info@miele.co.za
Internet: www.miele.co.za

Singapore:

Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel : +65-67351191
Fax: +65-67351161
Email: infosea@miele.com.sg
Internet: www.miele.sg

Hong Kong:

Miele (Hong Kong) Limited
AIA Plaza, 24th Floor
18 Hysan Avenue
Causeway Bay
Hong Kong
Tel.: (852) 2610 1331
Fax: (852) 2610 1013
E-mail: mielehk@miele.com.hk